



## Vinha Maria Reserva Dao DOC

From a top producer in the Dao, the aim here was to keep the fresh modern and juicy profile of its other, more entry level wines, but with an additional level of complexity. This has been fantastically well achieved whilst keeping the price exceptionally low for the quality of the wine.

Crushed with total destemming followed by fermentation at 26 degrees and 6 months in barrels and further time in bottle before being released to market.

In appearance the colour is deep; with an intense nose of dark fruit confit with hints of caramelised onions and balsamics. These characteristics are also found on the palate which is harmonious and elegant with warm spiced notes.

Pair with cheese, casseroles, game pies, stews.

Producer: Quinta do Cabriz

Winemaker: Claudio Monera

Country of Origin: Portugal

Region of Origin: Dao

Grapes: Touriga Nacional, Aragonez & Alfrocheiro

ABV 13.5%

Closure Type: cork

